

Bring A Bit Of Italy Home For The Holidays

(NAPSA)—From pasta to gelato, Italian cuisine has become a regular ingredient in many American get-togethers. This holiday season, mix in a serving of authentic Italian holiday tradition—from food to décor—to create a memorable meal that will be nothing less than *bellissimo*.

“When you’re entertaining a large group, start with a cuisine that is familiar to most of your guests but don’t be afraid to be creative with what you serve,” said Deb Fabricant, a cookbook author and a home entertainment expert. “Since Italian is one of the most popular cuisines in America, a traditional Italian feast can be an instant crowd pleaser. It also gives you the opportunity to incorporate the details of Italy’s rich heritage to add special touches to your event.”

Most celebratory Italian meals culminate with the traditional panettone, or cake filled with candied fruit. First made in Milan, this pastry has been an Italian favorite for more than 500 years and can be found in many American specialty stores and supermarkets, particularly during the holidays.

Caravella Limoncello, which like panettone has its origins in Milan, is crafted from a more than 100-year-old recipe. The lemon liqueur is made by soaking the peels of lemons in alcohol. Traditionally served at the end of a meal, the lemon flavor makes the drink versatile enough to mix into popular cocktails, desserts and entrée recipes for a tangy, sweet flavor.

These recipes were developed for Caravella Limoncello by Deb Fabricant. For more information about Caravella Limoncello and Caravella Orangecello and more delicious recipes, visit www.caravellaus.com.



Limoncello and Dried Cherry Panettone Bread Pudding

1 large Panettone, two days old (can be purchased in a grocery or specialty foods store)

$\frac{3}{4}$ cup dried Morello cherries or other dried, sweet cherries

4 eggs

$\frac{1}{2}$ cup sugar

2 cups milk

$\frac{1}{2}$ cup Caravella Limoncello

2 $\frac{1}{2}$ cups cream

1 tsp. vanilla extract

1. Break Panettone into chunks and place in a large, round, greased baking dish, layering the bread with dried cherries.

2. Beat together the eggs, sugar, milk, Caravella Limoncello, cream and vanilla, and pour over the Panettone and cherries. Let stand for 1 hour.

3. Bake in a preheated 325-degree oven for 50-60 minutes or until lightly browned and the tip of a knife inserted comes out clean.

4. Serve with a drizzle of melted white chocolate or whipped cream flavored with a little Caravella Limoncello.

Serves 6-8